

(12) UK Patent Application (19) GB (11) 2 105 967 A

- (21) Application No 8127892
(22) Date of filing 15 Sep 1981
(43) Application published
7 Apr 1983
(51) INT CL³
A21C 3/02
(52) Domestic classification
A2A 1
(56) Documents cited
GB 0725698
GB 0353959
(58) Field of search
A2A
(71) Applicant
George Alexander Scurr,
89 Millbrook Avenue,
Brambles Farm,
Middlesbrough,
Cleveland County
(72) Inventor
George Alexander Scurr
(74) Agents
W. Reid Sharpe and Co.,
10 Portland Tce.,
Newcastle upon Tyne,
NE2 1QZ

(54) Rolling pin

(57) A rolling pin comprises a generally cylindrical body 10 having end members comprising collars 11, 12 having a rounded bead 13, 14 at respective edges, which collars can be push fitted onto the body 10. The beaded collars define a clearance between the body 10 and any working surface 15 which defines an even thickness of pastry which can be rolled out by the rolling pin. The collars may be interchangeable with others of different thickness for making pastry of differing thicknesses.

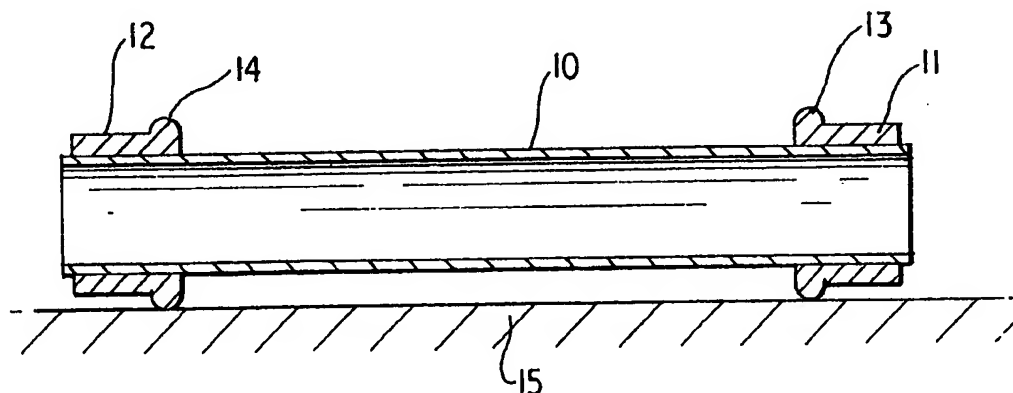


FIG.1.

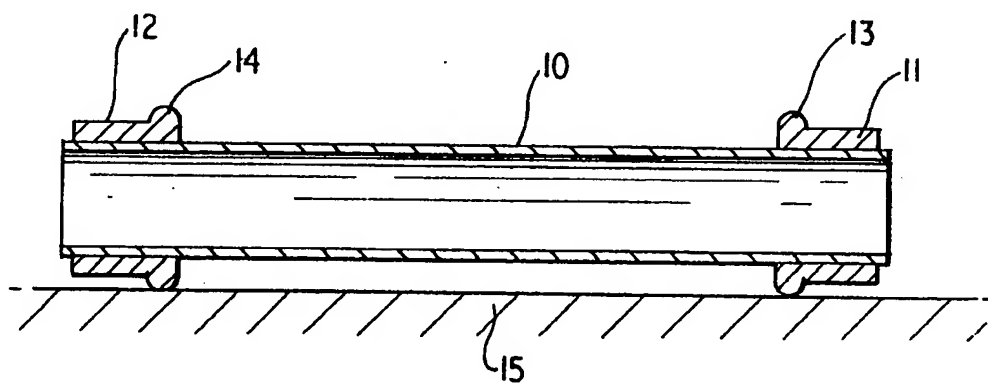


FIG.1.

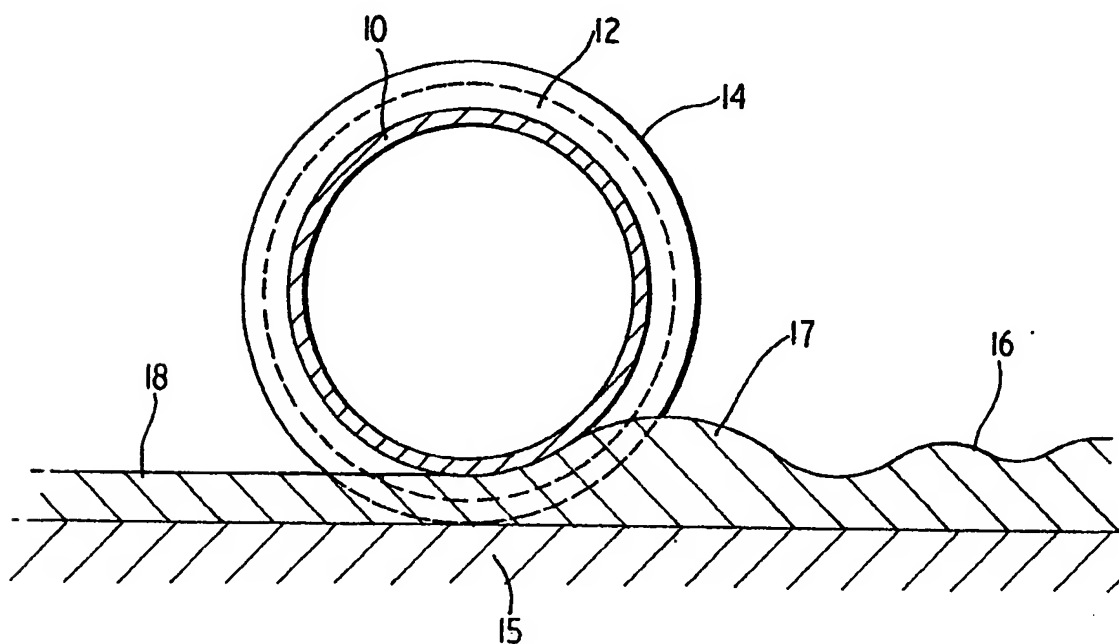


FIG.2.

SPECIFICATION

Pastry roller

- 5 This invention relates to an improved rolling pin construction, for use in rolling out pastry for example.

In rolling out pastry with a rolling pin, the factor controlling the thickness of the pastry is the pressure
10 exerted on the rolling pin by the user. As a result, the uniformity of thickness of pastry provided is dependant on the skill of the user, and where the pastry is folded over there may be considerable differences in thickness, and gradual transitions from relatively
15 thick to relatively thin areas of the pastry which are not obvious to the person using the rolling pin.

An object of the invention is to provide an improved rolling pin which will enable pastry to be
20 rolled out evenly to a predetermined thickness, so that e.g. pie crusts or pizza bases can be made of even thickness quickly without over thick or weakening thin areas.

According to the invention a rolling pin comprises a generally cylindrical member, provided with end
25 members to positively define a predetermined clearance between the peripheral surface of the cylindrical member, and any plane surface upon which the rolling pin may be placed.

The clearance thereby defined acts as a limit to the
30 closeness to which the main body of the rolling pin can be brought to a working surface in the course of rolling out pastry. As a consequence, when a sheet of pastry has been rolled sufficiently thin for the end members to engage the working surface, the pastry
35 can then be rolled no thinner. The whole pastry can be rolled to the same thickness, by relying on the end members to provide constant clearance for the main body of the roller from the working surface.

The end members preferably comprise rimmed
40 collars which are a sliding fit on the outer surface of the rolling pin, and these collars, preferably one being located at each end of the pin, may be replaceable by others of equal thickness. Each collar may be provided with a run or bead at one edge
45 which acts as a cutter to prevent clogging of the end member of the rolling pin by surplus pastry.

In an alternative embodiment, the end members may comprise knobs or discs, of greater diameter than the main body of the roller, with threaded
50 spigots which can be screwed into threaded bores in the ends of the roller.

A preferred embodiment of rolling pin according to the invention will now be described by way of example with reference to the accompanying drawings wherein:-

Fig. 1 is a longitudinal cross-section of a rolling pin according to the invention, and

Fig. 2 is a diametrical cross-sectional view of the rolling pin showing the roller in use to roll out
60 pastry.

As illustrated, a rolling pin comprises a cylindrical body 10, which may be hollow to allow insertion of

cooling liquid for use in rolling out short pastry, fabricated from glass, a suitable metal or a suitable
65 plastics material. Alternatively the cylindrical body 10 may be a solid body made from wood by turning on a lathe. At each end of the body, an end member is mounted. Each end member comprises a collar 11 or 12 of synthetic plastics material, and has a
70 rounded cross-sectioned bead 13 or 14 which acts to prevent clogging of the end member by excess pastry. The collar plus bead of each end member determines the minimum spacing of the body 10 from a support surface 15 such as a table top. It is
75 therefore possible to roll out pastry evenly to a thickness corresponding to the height of the collar plus bead of the end members, e.g. 8, 6, or 4mm.

End members may be interchangeable for different thicknesses, and be a firm push fit onto the ends of the body 10. Fig. 2 illustrates the rolling action, with a body of uneven pastry 16 in front of the roller, a pre-roller bulge 17 and an even pastry layer 18 left behind the roller. End knobs of conventional design may be provided if felt necessary.

CLAIMS

1. A rolling pin comprising a generally cylindrical member provided with end members to positively define a predetermined clearance between the peripheral surface of the cylindrical member, and
90 any plane surface upon which the rolling pin may be placed.

2. A rolling pin according to claim 1 wherein each end member comprises a collar which can be dismounted from, and slidably fitted on an end of
95 the cylindrical member.

3. A rolling pin according to claim 2 wherein each collar is provided with a bead at one edge thereof forming a flange of the collar, which operates to prevent clogging of the end region of the
100 rolling pin by excess pastry.

4. A rolling pin according to claim 3 wherein the bead has a rounded profile.

5. A rolling pin according to claim 1 provided with a plurality of interchangeable pairs of end
105 members each pair being of a different thickness.

6. A rolling pin substantially as hereinbefore described with reference to and as illustrated in the accompanying drawings.

Printed for Her Majesty's Stationery Office by The Tweeddale Press Ltd.,
Berwick-upon-Tweed, 1983.
Published at the Patent Office, 25 Southampton Buildings, London, WC2A 1AY,
from which copies may be obtained.